

UPSCALE ON SALE WEDDINGS

mazzone hospitality
DELIVERING THE DIFFERENCE

\$103 PER PERSON

(SELECT DATES APRIL 2017- APRIL 2018) * All Prices Are Subject To NYS Sales Tax

Hospitality included. Setup/ breakdown of food, beverage and guest tables, event manager, service professionals, standard table settings, poly-cotton table linens in choice of white/ivory/black/brown and choice of colored napkin. A gratuity/tip is not required, however, if you feel our wait staff has exceeded your expectations, you are welcome to provide a gratuity/tip which will be fully distributed to the service personnel who provided the service for your event or to whom you specifically designate.



SARATOGA NATIONAL
GOLF CLUB

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458 UNION AVENUE
SARATOGA SPRINGS, NY
SARATOGANATIONALEVENTS.COM



COCKTAIL HOUR

CHILLED CHAMPAGNE STATION

A BEAUTIFUL DISPLAY OF CHILLED CHAMPAGNE AND SPARKLING SARATOGA WATER TO WELCOME YOU AND YOUR GUESTS

STATIONARY DISPLAY

AN ABUNDANT DISPLAY OF DOMESTIC AND IMPORTED CHEESES ALONG WITH FRESH FRUIT AND A MEDITERRANEAN TAPAS TABLE

BUTLER PASSED HORS D'OEUVRES

ONION APPLEWOOD SMOKED BACON TURNOVER • BACON WRAPPED TENDERLOIN, GORGONZOLA EN BROCHETTE
• SZECHUAN MARINATED GRILLED SHRIMP SKEWER • EDAMAME WONTON • SESAME ENCRUSTED CHICKEN TENDERS
WITH GINGER CILANTRO YAKITORI • TRUFFLE DEVILED EGGS, CAVIAR, CHIVES

DINNER

CHAMPAGNE TOAST

SALAD

ROMANCE SALAD SPRING GREENS WITH JULIENNE LEEKS, CHIFFONADE ROSE PETALS, GOAT CHEESE CROUTON & CHAMPAGNE VINAIGRETTE

CHOICE OF 2 ENTRÉES

GRILLED NEW YORK STRIP STEAK, CARAMELIZED ONION AND GOAT CHEESE WHIPPED POTATOES, ROASTED ASPARAGUS, BORDELAISE.

SLOW COOKED BONELESS BEEF SHORT RIB, MAPLE WHIPPED SWEET POTATO, SNIPPED GREEN BEANS, CHIANTI BRAISING GRAVY.

BRICK CHICKEN BREAST, PAN CRISPED, GARLICKY BROCCOLI RABE, POTATO PUREE, ROSEMARY LEMON JUS

SEAFOOD STUFFED SOLE, SHRIMP & CRAB STUFFED, FIVE GRAIN PILAF, SAUTÉED VEGETABLES, LEMON PARSLEY GREMOLATA, CHARDONNAY BUTTER SAUCE

GRILLED SALMON FILLET, ORANGE HONEY BUERRE BLANC, YELLOW LENTILS, BALSAMIC RICE PILAF, HARICOTS VERTS

DESSERT

WEDDING CAKE

CLASSIC CONFECTION COLLECTION

ASSORTED PETITE FOURS, CANNOLIS, MINI ÉCLAIRS, MINI DESSERT TARTLETS, MINI SFOGLIATELLE, CREAM PUFFS, TRUFFLES, VANILLA BEAN CRÈME BRÛLÉE.

CHOICE OF HOME-STYLE OR EUROPEAN COOKIES

COFFEE, TEA, DECAF

BEVERAGE ARRANGEMENTS

FULL FIVE HOUR CLASSIC OPEN BAR OF NAME BRAND LIQUORS, ASSORTED BEERS, WINES AND SOFT DRINKS

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